

Please amend claims 18, 20, 22-29, 31, 36 and 39-40 as follows.

18. (Twice Amended) A method of preparing through a preparation process a beverage having improved foam head stability comprising the steps of (1) providing a hop pectin extract which has been formed by separating pectin from hop plants or parts or residues thereof and (2) adding [providing] to said beverage during said preparation process an amount of said hop pectin extract sufficient to provide 0.5 to 30 g added hop pectin per hectoliter beverage, said quantity of added hop pectin being provided to said beverage at a stage of said preparation process effective to provide a beverage having improved foam head stability[, said quantity of pectin being a quantity effective to improve the foam head stability of said beverage].

20. (Amended) A method according to claim 18, wherein said hop pectin extract has been formed by separating pectin [pectins are obtained] from bines and/or cones of [the] hop plants [plant].

22. (Amended) A method according to claim 21, wherein said beer is pilsner beer [19, wherein said beverage is beer].

23. (Amended) A method according to claim 21, wherein said

2 hop pectin extract has been formed by separating pectin from  
3 bines and/or cones of hop plants [20, wherein said beverage is  
4 beer].

1 24. (Amended) A method according to claim 21, the  
2 preparation process of said beer including a stage of wort  
3 boiling, said amount of said hop pectin extract [pectins] being  
4 added during said preparation process from 30 minutes before the  
5 end of said wort boiling to the end of said preparation process.

D3 1 25. (Amended) A method according to claim 24, said amount  
2 of said hop pectin extract [pectins] being added during said  
3 preparation process from about 10 minutes before the end of said  
4 wort boiling to the end of said preparation process.

1 26. (Amended) A method according to claim 24, said  
2 preparation process including a bright beer filtration step, said  
3 amount of said hop pectin extract [pectins] being added before  
4 said bright beer filtration step.

1 27. (Amended) A method according to claim 24, said amount  
2 of said hop pectin extract being [wherein said pectins are added  
3 as part of a hop preparation] added during a posthopping step at  
4 the end of said wort boiling.

1 28. (Amended) A method according to claim 21, wherein said

2 hop pectin extract has anhydrogalacturonic acid content of 70 to  
3 80% [24, wherein said pectins are obtained from the hop plant].

23 1 29. (Amended) A method according to claim 21, wherein said  
2 hop pectin extract has anhydrogalacturonic acid content of 55 to  
3 75% [said pectins being added at a rate of between 0.5 and 30 g  
4 pectin per hectoliter beer].

24 1 31. (Amended) A method according to claim 21, wherein said  
2 amount of said hop pectin extract is sufficient to provide [29,  
3 said rate being] approximately 3-10 g added hop pectin per  
4 hectoliter beer.

25 1 36. (Amended) A beverage having improved foam head  
2 stability [with a stabilized foam head], said beverage being  
3 obtained [obtainable] through a preparation process comprising  
4 the steps of (1) providing a hop pectin extract which has been  
5 formed by separating pectin from hop plants or parts or residues  
6 thereof and (2) adding to said beverage during said preparation  
7 process an amount of said hop pectin extract sufficient to  
8 provide 0.5 to 30 g added hop pectin per hectoliter beverage.  
9 said quantity of added hop pectin being provided to said beverage  
10 at a stage of said preparation process effective to provide a  
11 beverage having improved foam head stability [adding one or more  
12 pectins to a beverage at a stage of the preparation process of  
13 said beverage effective to prevent any substantial breakdown of

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14 said pectins].

1 39. (Amended) A beverage according to claim 37 [38], the  
2 preparation process of said beer including a stage of wort  
3 boiling, said amount of said hop pectin extract [pectins] being  
4 added during said preparation process from 30 minutes before the  
5 end of said wort boiling to the end of said preparation process[,  
6 said pectins being obtained from the hop plant and being added at  
7 a rate of between 0.5 and 30 g pectin per hectoliter beer].

1 40. (Amended) A beverage according to claim 39, said  
2 preparation process including a bright beer filtration step, said  
3 amount of said hop pectin extract [pectins] being added before  
4 said bright beer filtration step.

Please add new claims 43-49 as follows.

1 43. A beverage according to claim 39, said amount of said  
2 hop pectin extract being added during said preparation process  
3 from about 10 minutes before the end of said wort boiling to the  
4 end of said preparation process.

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1 44. A beverage according to claim 37, wherein said hop  
2 pectin extract has been formed by separating pectin from bines  
3 and/or cones of hop plants.

1 45. A beverage according to claim 39, said amount of said  
2 hop pectin extract being added during a posthopping step at the  
3 end of said wort boiling.

1 46. A beverage according to claim 37, wherein said amount  
2 of said hop pectin extract is sufficient to provide approximately  
3 3-10 g added hop pectin per hectoliter beer.

57 1 47. A beverage according to claim 37, wherein said beer is  
2 pilsner beer.

1 48. A beverage according to claim 37, wherein said hop  
2 pectin extract has anhydrogalacturonic acid content of 70 to 80%.

1 49. A beverage according to claim 37, wherein said hop  
2 pectin extract has anhydrogalacturonic acid content of 55 to 75%.

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REMARKS

Applicant's counsel thanks the Examiner for the very courteous personal interview conducted on November 12, 1998, attended by John P. Murtaugh (applicant's counsel) and Martin J. Hatzmann and Sascha Wijsman (representatives of Heineken, the assignee of the present application). During the interview we discussed submitting an amendment narrowing the claims to the use of a hop pectin extract and arguments directed to the